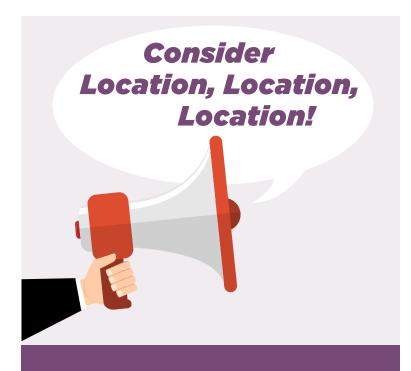
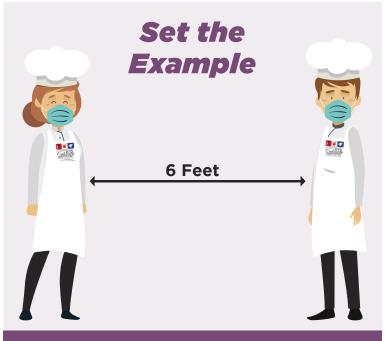
REMOTE DINING IN SCHOOL BUILDINGS FOR SCHOOL NUTRITION STAFF



Communicate locations to all customers!



Time and temperature charts are more important than ever. Foods get their temperatures taken too!



Mask your nose and your chin, smile with your eyes to show your grin! Keep your distance.



Working with Custodial management and staff, clearly define cleaning and trash disposal responsibilities.

Consider Location, Location, Location!

- Working with your principal, decide on meal service locations.
- Arrange easy access for kiosks and carts which provide:
 - Safe places for kids.
 - Protection from the weather.
 - Normal traffic flow without interruption.
 - Multiple locations which reduce student movement. Go to your customers.
- Communicate locations to all customers!

Follow the Food Safety Rules

- Keep hot food hot, and cold food cold OR use Time as a Public Health Control (TPHC).
- Time and temperature charts are more important than ever. Foods get their temperatures taken too!
- Individually wrapped items are in short supply. Feature locally grown ingredients, incorporate USDA foods, and use N.C. K-12 Culinary Institute recipes for inspiration. Utilize appealing names and descriptions for menu items.
- With mobile dining, less is more: less daily menu options give more control of safety and accountability!

Set the Example

- Mask your nose and your chin; smile with your eyes to show your grin!
- Keep your distance.
- Repeat after me...clean, sanitize, disinfect...clean, sanitize, disinfect...
- Carts and accessories used in meal must be cleaned, sanitized, and disinfected upon return to the kitchen.

Clarify Whose Job It Is

- Working with Custodial management and staff, clearly define cleaning and trash disposal responsibilities.
- Help students understand it is everyone's responsibility to keep the school as clean and safe as possible.

Stav safe! Stav healthy! We depend on you!